Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)

HOME TOOLS FOR BUTTER MAKING

This Equipment Can Be Bought or Made Easily.

EASY TO PRODUCE BUTTER AT HOME

Proper Equipment Is Great Aid to Housekeeper—Cleanliness Is Essential.

STERILIZER IS CONVENIENCE

Product Should Never Be Touched With the Bare Hands—Sanitary and Attractive Wrapping of Much Assistance in Marketing.

There is no secret in making good butter. With proper care and attention to details good butter can be made in any home. The quality of the butter is dependent upon the intelligent use of equipment rather than the kind, although suitable equipment is time-saving and labor-saving and can be purchased or made at nominal cost.

Milk vessels should be of high-grade tin with all joints and seams smoothly soldered so that there will be no crevices in which dirt may accumulate. A convenient milk can to use is the three-gallon shotgun can. It should have a smooth, heavily tinned interior to prevent rusting and difficulty in cleaning. All butter-making equipment should be thoroughly scrubbed with a brush in hot water containing sal soda or washing powders. Never use a dishcloth or soap. Inexpensive stiff fiber scrub brushes or vegetable brushes can be purchased at any grocery or hardware store. After equipment is washed it should be scalded or steamed. A homemade sterilizer will be found most convenient and helpful.

Never Touch With Bare Hands.

A medium-sized dipper strainer with a fine-meshed gauze has been found to be very satisfactory. It should be smooth and free from seams. Butter should not be touched or handled with the bare hands. It injures the quality of the butter and is very insanitary. Wooden ladles can be easily whittled from maple, ash, or poplar, or bought at small cost. A thermometer is absolutely essential to successful butter making. Controlling temperatures is second only to keeping equipment clean. A floating dairy thermometer can be ordered from any dairy supply company.

In making butter the salt should be uniformly distributed and the granules pressed together into a close-grained mass and the surplus water worked out. This can be most easily accomplished by use of a V-shaped lever butterworker made of one-inch material. This worker is made of maple, ash, or poplar, the material of which all wooden butter equipment is made. Any woods from which odors or flavors might be absorbed by the butter should not be used.

Butter Workers Convenient.

For the amount of butter made in most homes a butter worker 18 inches long, 16 inches at the wide end and 2½ inches at the narrow end is a convenient size. The sides are cut 3 inches wide and are screwed to the bottom. The corrugated roller having six or eight sides is 24 inches long. One end of the roller is shaped to fit a small hole made in the piece across the narrow end of the worker. This end piece is of a width that leaves a slot just above the bottom of the worker which allows the water to drain off into a pan as the roller is pressed firmly backward and forward over the butter. The worker rests on three knobs or supports. The two knobs at the wide end are 3½ inches high, while the knob at the narrow end is 2½ inches.

The most popular, convenient and attractive butter mold is the brick-shaped or square-cornered mold. This mold can be made of ⅝-inch material. The mold most commonly used is 4⅝ by 2½ by 2⅜ inches. An inch hole is bored through the center of the top and through the center of a plunger which fits closely into the mold. Through the hole in the top of the mold is inserted the round handle which screws into the hole in the plunger. Most satisfactory molds of this type can be found on the market.

When butter is to be sold, parchment paper 8 by 11 inches should always be used to wrap the pound print. Also neat and attractive paper butter cartons should be used when butter is put on the market. It will bring a better price if packed well.

To make the butter-making equipment complete, a barrel churn should be added. The barrel churn is generally recognized as the most convenient and efficient kind of churn in use. When an extra large quantity of milk is handled it pays to use a cream separator. A separator insures more and better butter.

QUERIES FOR UNCLE SAM'S BOYS AND GIRLS

Are you canning and using greens growing near your home, such as dandelion, mustard, radish, turnip, or beet tops?

Are you starting for your garden a compost pile of waste straw, grass, leaves and sod?

Are you keeping a few hens to be assured of an egg supply next winter and the use of your table waste?

Are you, in the cities, keeping any rabbits to consume waste? They do not cackle and crow; they lay no eggs, but are the cheapest game meat that can be produced.

Are you drying, for soup later on, your left-over onions before they sprout and shrivel?

Are you planning now for a community canning and drying plant for this summer? The department of agriculture will give you specific assistance.

Cheese Easily Digested.

Contrary to opinion held by many people, cheddar or "store" cheese is not unusually indigestible or constipating. Extensive digestion experiments conducted by the department of agriculture have demonstrated that more than 95 per cent of the protein in cheese is digested and that 90 per cent of its energy is available.

One person who ate cheese as the chief source of protein and energy, eating an average of 9.27 ounces daily for more than two years, did a fair amount of muscular work and remained in good health.

More Milk at Less Cost.

If dairying is to provide either pleasure or profit, United States department of agriculture specialists point out, the unprofitable cow must be disposed of. The well-bred high producer that takes her place must be properly and economically fed and cared for. Cow-testing associations have demonstrated that the feed of the dairy herd can be selected and balanced in such a way as to decrease feed costs one-third and at the same time increase milk production.

CULTIVATION IS GREAT NEED

It Keeps Weeds Down and Allows Air to Pass Through Soil—Have Rake and Hoe Handy.

(Prepared by the United States Department of Agriculture.)

A well cultivated garden produces the best crops, both quality and quantity considered. In fact garden crops will not give good results unless the soil is kept cultivated. Cultivation is not intended primarily to kill weeds although this is important, but to loosen the surface and let air into the soil so as to provide a more congenial environment for the roots of the plants. Plants in soil which is too wet turn yellow and if not relieved by proper cultivation and drainage, languish and die. Too much water in the soil dilutes the soil solution, impedes the formation of nitrate, destroys desirable soil organisms and permits the development of undesirable ones.

Soil which has been too wet, if allowed to dry and bake, offers an environment as uncongenial for plants as when too wet. Either extreme, therefore, should be guarded against.

If the home garden is located near the kitchen door, the hoe and rake can be kept conveniently near so that odd moments can be spent in cultivating.

WHO IS WHO NOW

COLBY PLEADS FOR BEER

Commissioner Bainbridge Colby of the United States shipping board, in addressing a congressional committee, protested against immediate absolute prohibition in this country, asserting that the work in the shipyards would decrease at least 25 per cent if the laborers were deprived of their beer.

Mr. Colby then left Washington for the Pacific coast to inspect the shipyards there and to speak at San Francisco on July 4.

Mr. Colby is a lawyer trained in large affairs. Before becoming a member of the United States shipping board he represented the public interest in many important litigations. He was counsel for the joint legislative committee in New York appointed in 1916 to investigate the public service commission and other public utilities corporations. He was also counsel for the United States government in its case against the newsprint paper trust. Previously declining many offers of public office, he accepted appointment to the shipping board in 1917 because the work attracted him. In taking this office he gave up a remunerative law practice.

Commissioner Colby's special utility on the board is to bring the trained lawyer's faculty to master new facts, utilize expert knowledge, and assimilate, harmonize and combine the facts with a broad and vital policy.

PROMOTED FOR BREAKING LAW

Hugh S. Johnson, then a captain in the army, won promotion to a brigadier generalship last year and the everlasting gratitude of Provost Marshal General Crowder, his chief, last year by breaking the law and having 30,000,000 draft cards printed before congress had passed the law declaring conscription the method of raising Uncle Sam's army. The millions he spent were worth hundreds of lives in that they expedited in countless ways the sending of an adequate force overseas. He risked being cashiered and disgraced.

General Johnson has been placed at the head of a bureau to co-ordinate the purchases of the war department, now that the draft has been reduced to a matter of detail.

Johnson is only thirty-five years old; the youngest man who has ever risen to the rank of brigadier general since the Civil war, and the youngest West Pointer remaining continuously in the service who has ever attained that honor.

In the report on the draft Crowder gave Johnson credit for the registration plan and regulations, with the plans for the drawing of the great mobilization, the questionnaire plan, and for supervising all the details of the draft.

WINS POETRY PRIZE

Sara Teasdale has won the first prize ever offered in America for a book of poems. The award came to Miss Teasdale through her latest book of verse, "Love Songs."

The prize was $500, offered by Columbia university, for the first time in the university's history, for a book of poems written by an American citizen, published during the year 1917. Three eminent critics acted as judges. This was the Poetry society prize, and it was competed for by both men and women poets of renown, and the fact that Sara Teasdale won speaks volumes for the quality of her poetry.

Although one of the younger American poets, Sara Teasdale (Mrs. E. B. Pilsinger) is well known to all lovers of poetry, and her work has been widely appreciated in England and Canada, as well as in this country. Her poems are highly lyrical and are considered by many critics to be the best examples of this kind of poetry written in America today. "Rivers to the Sea" attracted great attention and favorable criticism, as did also "Love Songs." Miss Teasdale edited an anthology of one hundred love lyrics by women, "The Answering Voice," also published last fall.

COMMANDS OUR FLYERS

Brig. Gen. Benjamin D. Foulois, head of the aviation service for the American expeditionary forces, has been appointed commander of the air service of the First army.

General Foulois was one of the first officers of our army to study aviation, and was the second army officer to fly in a heavier-than-air machine. In 1909 he was selected by Orville Wright as his passenger in the first army test flights.

General Foulois was born in Connecticut thirty-nine years ago. His career has been spectacular and his rise from the ranks meteoric. He served as a private in the Porto Rico campaign in 1898, in the Philippines and on the Mexican border in 1916.

He graduated from the infantry and cavalry school in 1906 and from the army signal school in 1909. Foulois is well known for his extraordinary coolness, skill and daring in aviation.

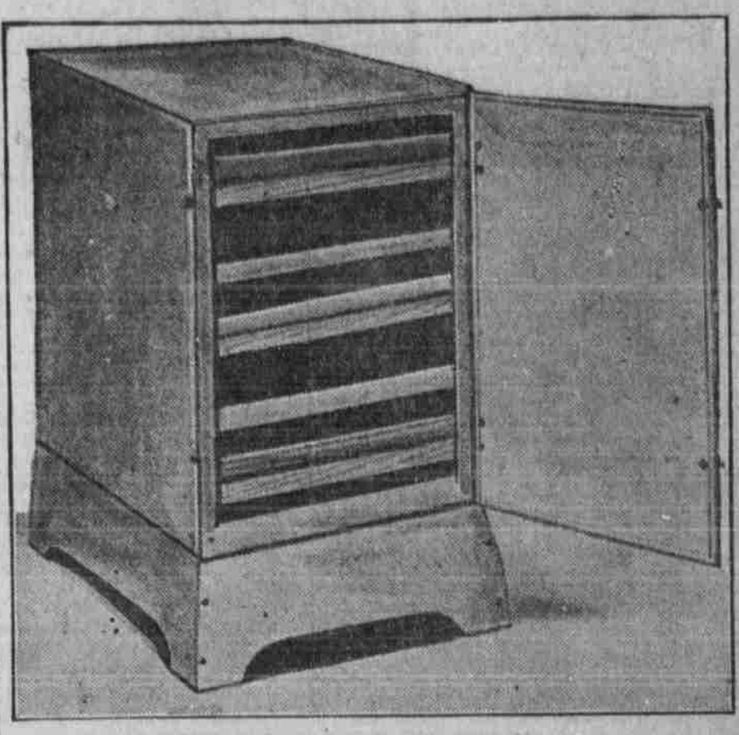
High army officials at Washington are confident General Foulois will make a reputation for our flyers even in comparison with the veteran airmen of the allied forces.

His close association with Orville and Wilbur Wright, it is felt, makes him the ideal man for the position to which he has just been appointed by the war department.

The Housewife and the War

(Special Information Service, United States Department of Agriculture.)

A STOVE DRIER YOU CAN MAKE



Suitable for Use on Any Kind of a Stove.

TIME TO PREPARE FOR DRYING FOOD

This Method of Conserving Requires No Sugar—Especially Important This Year.

EFFICIENT DRIER IS CHEAP

Currents of Heated Air Pass Over Product as Well as Up Through It Inducing More Rapid and Uniform Drying.

Special emphasis is placed this year by food conservation specialists on the importance of drying. This method requires no sugar, and as its advantages become better known is attaining wide popularity. Nearly every product of the soil can be dried and thus preserved for use months and even years later. Bulletins describing tested drying methods will be sent free on application to the United States department of agriculture.

Vegetables and fruits can be dried in an oven, in trays or racks over the kitchen stove, or in a specially constructed drier. There are small driers on the market which give satisfactory results. The small cookstove driers or evaporators are small ovenlike structures usually made of galvanized sheet iron, or of wood and galvanized iron. They are of such size that they can be placed on the top of an ordinary gas, wood or coal range or kerosene stove.

A Homemade Drier.

A drier that can be used on a gas, wood or coal range or kerosene stove can be easily and cheaply made. The dimensions of the ones shown in the photograph are: base 24 by 16 inches; height, 36 inches (including the base). The drier can be made smaller if desired.

The base, 6 inches high, is made of galvanized sheet iron. It flares toward the bottom, and has two small openings for ventilation in each of the four sides. On the base rests a box-like frame made of 1 or 1½-inch strips of wood. The two sides are braced with 1¼-inch strips which serve as cleats on which the trays in the drier rest. These are placed at intervals of 3 inches. The frame is covered with tin or galvanized sheet iron which is tacked to the wooden strips of the frame. Thin strips of wood may be used instead of tin or sheet iron. The door is fitted on small hinges and fastened with a thumb latch. It opens wide so that the trays can easily be removed. The bottom in the drier is made of a piece of perforated galvanized sheet iron. Two inches above the bottom is placed a solid sheet of galvanized iron, three inches less in length and width than the bottom. This sheet rests on two wires fastened to the sides of the drier. This prevents the direct heat from coming in contact with the product and serves as a radiator to spread the heat more evenly.

Will Hold Eight Trays.

The first tray is placed 3 inches above the radiator. The trays rest on the cleats 3 inches apart. A drier of the given dimensions will hold eight trays. The frame for the tray is made of 1-inch strips on which is tacked galvanized screen wire, which forms the bottom of the tray. The tray is 21 by 15 inches, making it 3 inches less in depth than the drier. The lowest tray when placed in the drier is pushed to the back, leaving the 3-inch space in front. The next tray is placed even with the front, leaving a 3-inch space in the back. The other trays alternate in the same way. A ventilator opening is left in the top of the drier through which the moist air may pass away.

Air Current Hastens Drying.

The principle of construction is that currents of heated air pass over the product as well as up through it, gathering the moisture and passing away. The current of air induces a more rapid and uniform drying. The upper trays can be shifted to the lower part of the drier and the lower trays to the upper part as drying proceeds, so as to dry products uniformly throughout.

Cleanliness in Bread Making.

Cleanliness is important in all forms of cookery, but important for several reasons in bread making. Bread almost always contains bacteria, and these are likely to produce in dough substances which spoil the flavor of the bread. Yeast has no flavor which survives the cooking, and the substances which it produces, carbon dioxide and alcohol, are driven off by the heat of the oven. Bacteria, on the other hand, are likely to produce sour or rancid substances which are not removed by baking.

Your Cleaning Closet.

A closet, cupboard or wardrobe in the kitchen is the best place for keeping the cleaning utensils. A backstair closet is also a good place. One end of a back porch may be inclosed and used for such a purpose. The closet should have plenty of hooks and racks for utensils and a shelf for cleaning materials.

The housekeeper should choose utensils according to her own needs and according to the requirements of her house. Those suggested below are inexpensive and will help to lighten the work of cleaning:

Bucket with wringer for mopping.

A piece of inch board 15 inches square with rollers makes a convenient platform on which to set the mop bucket, and permits it to be moved easily without lifting.

Wall mop made by tying a bag made of wool or cotton cloth over an ordinary broom.

A broom, with a hook screwed in the end of the handle by which it can be hung up.

A long-handled dustpan.

Several brushes for cleaning purposes.

Cheesecloth, worn silk and flannelette for dusters.

Dusters may be made by dipping pieces of cheesecloth in two quarts of warm water to which one-half cupful of kerosene has been added. These cloths should be kept away from the stove or lighted lamp, as they are inflammable.

A blackboard eraser covered with flannelette for stove polishing.

An oil floor mop to use on oiled or polished floors. Several makes can be found on the market, or one may be made of old stockings or any discarded woolen or flannelette material. The material is cut into one-inch strips and sewed across the middle to a foundation of heavy cloth. This is fastened to an old broom handle or used in a clamp mop handle. The mop is dipped into a solution made of one-half cupful melted paraffin and one cupful kerosene, and allowed to dry. To keep it moist, it is rolled tight and kept in a paper bag, away from stove or lamp.

A carpet sweeper or a vacuum cleaner should be used in the daily cleaning of the carpets and rugs. A vacuum cleaner operated by hand or electric power removes practically all the dust and dirt from carpets and rugs in a dustless manner.

The duck averages ten dozen eggs in about seven months' laying.